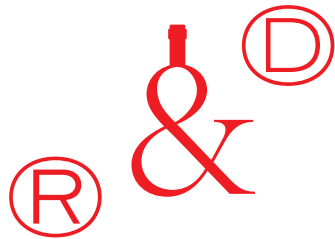


TONIGHT, MIDI-MINUIT BRINGS YOU



Raretés & découvertes

VIN & CHAMPAGNE

AUTUMN WINTER 2025

THE PAIRING

by Fabrice Langlois

Trout eggs – 9

Grains de Celles Delicate, Refined, Creamy – 24 (12cl)

Hermitage Opulent, Elegant, Persistent – 70 (10cl)

Marinated sea scallops and rainbow radish – 16

Jurançon sec Exotic, Tangy, Subtle – 16 (12cl)

Chassagne-Montrachet 1^{er} cru Deep, Balanced, Rare – 75 (10cl)

The pâté en croûte – 16

IGP* Cucugnan Spicy, Fresh, Indulgent – 17 (12cl)

Pomerol Silky, Complex, Long – 110 (10cl)

The croque-monsieur – 15

Côtes du Rhône Tactile, Rich, Spicy – 17 (12cl)

Hermitage Opulent, Elegant, Persistent – 70 (10cl)

The braised beef casserole – 28

Côtes de Bordeaux Rich, Comforting, Vanilla – 16 (12cl)

Pomerol Silky, Complex, Long – 110 (10cl)

The japanese pumpkin – 12

Terrasses du Larzac Floral, Airy, Accessible – 14 (12cl)

Saké Umami, Pure, Mouthwatering – 35 (10cl)

The green cabbage and Morteau sausage – 14

Corse-Sartène Captivating, Radiant, Delicate – 18 (12cl)

Vosne-Romanée 1^{er} cru Elegant, Refined, Silky – 75 (10cl)

BY THE GLASS

Découvertes

NM	CHAMPAGNE	12CL
	Grains de Celles – Pierre Gerbais	24
	WHITE WINE	
	Rhône Valley	
2023	Saint-Joseph – Les Terriens	17
	Southwest	
2023	IGP* Côtes du Lot – Néphèle – Laroque d'Antan	26
2023	Jurançon sec – Françoise – Domaine des Féréol	16
	New Zealand	
2025	Marlborough – Rimapere – Edmond Rothschild	15
	RED WINE	
	Burgundy	
2019	Bourgogne – Les Ravry – Pierre Damoy	30
	Rhône Valley	
2022	IGP* Collines Rhôdanniennes – Kamaka Graeme & Julie Bott	26
2022	Côtes du Rhône – Inopia	17
	Corse	
2022	Corse-Sartène – Alfieri Polidori – San Micheli	18
	Languedoc-Roussillon	
2023	Terrasses du Larzac – Combarels de l'Ombre Maison Cassagne & Vitailles	14
2023	IGP* Pays de Cucugnan – Tribby – Peter Sichel	17
	Bordeaux	
2023	Cadillac Côtes de Bordeaux – Clos des Gommiers	16

BY THE GLASS

Raretés

	VIN BLANC	10CL
	Burgundy	
2018	Chassagne-Montrachet 1 ^{er} cru – Les Caillerets Jean-Claude Ramonet	75
	Rhône Valley	
2022	L'Hermitage – Jean-Louis Chave	70
	RED WINE	
	Burgundy	
2020	Vosne-Romanée – Les Suchots – Nicole Lamarche	75
	Bordeaux	
2012	Pomerol – Vieux Château Certan	110
	SWEET	
	Bordeaux	
1999	Sauternes – Crème de Tête – Château Gillette	80

The secrets of Ducasse Baccarat's cellar
are available upon request

AT THE TABLE

Trout roes, blinis — 9

Smoked sardine, puff pastry — 12

Beetroot and tuna with Baccarat rose — 13

Marinated sea scallops and rainbow radish,
honey flower, lemon — 16

Chicken and foie gras pâté en croûte — 16

Crispy bread as a pissaladière — 12

Croque-monsieur with aged Comté and mushrooms — 15

Puffed pastry rye bread, smoked beef, paprika — 14

Sealed cocotte of braised beef with Gamay wine — 28

Veal sweetbreads breaded with almonds, pearly sauce — 16

Corn-fed chicken 'fricassée' with cream, morels — 15

'Coquillettes', Comté, cancoillotte — 13

Green cabbage steamed with juniper
Mortéau sausage — 14

Japanese pumpkin, parmesan shavings — 12

Potato purée with half-salted butter — 8

AT THE TABLE

COLD CUTS

ANTICA CORTE PALLAVICINA — PÔ VALLEY

MASSIMO SPIGAROLI APPLIES A SPECIFIC METHOD
OF SALTING AND DRYING
TO EACH PART OF HIS PIGS

Culatello di Zibello 18 month — from the leg - 100g - 32

Coppa Lunga de la Bassa — from the tenderloin - 100g - 16

Spalla Cruda — from the shoulder - 100g - 22

Half-cooked duck foie gras from Maison Paris, toast
120g - 45

CHEESES — 24

REFINED BY BERNARD ANTONY

DESSERTS — 14

Gratinated apples and pears

Kougelhopf, orange blossom, candied orange

Warm chocolate* cake, praliné

Lemon, hazelnut and pistachio macarons*

* MADE IN OUR MANUFACTURES IN PARIS